

Sorghum Cookies

Ingredients:

1½ c. Shortening
2 c. Brown Sugar
2 Eggs
½ c. Muddy Pond Sorghum
4½ c. Plain White Flour
4 tsp. Baking Soda
2 tsp. Ground Ginger
2 tsp. Cinnamon
1 tsp. Ground Cloves
1 tsp. Salt
Turbinado Sugar (for rolling)

Directions: Cream shortening and brown sugar until fluffy. Add eggs and sorghum and mix well. Add the remainder of the ingredients and mix until incorporated into dough. Chill dough for 3 hours. Shape into 1" balls and coat with Turbinado Sugar. Bake at 350 degrees for 12-15 minutes until golden.

Strawberry Lemonade Pound Cake

Ingredients:

1 bag Mast Store Pound Cake Mix
2 Sticks Butter (softened)
⅓ c. Milk
3 Eggs
3 Tbsp. Mast Store Strawberry Lemonade Jam
3 Tbsp. Softened Cream Cheese

Directions: Using a mixer, combine all ingredients and mix thoroughly. Pour into greased and floured loaf pan. Bake at 325 degrees for approximately 60 minutes or until a toothpick comes out clean. Add lemon glaze to finish.

Shrimp and Grits

Ingredients:

2 c. Whole Milk
2 c. Water
1 tsp. salt, plus more to taste
1 c. Mast Store Grits
¾ c. Freshly-Grated Extra Sharp White Cheddar Cheese
2 oz. Cream Cheese
1 tsp. Hot Sauce or to taste
Freshly-Ground Black Pepper to taste
1lb. Fresh Shrimp, peeled and cleaned
2 Tbsp. Butter
Old Bay Seasoning to taste

Directions: Bring milk, water, and salt to a low boil over medium-high heat in a heavy medium sauce pan. Add the grits in a slow steady stream, whisking constantly until smooth. Reduce heat to low-simmer until thick, stirring often with a wooden spoon (about 25 mins.). Stir more often as grits thicken. Remove from heat; add butter and cheeses stir until smooth. Season with salt, hot sauce, and pepper.

Melt butter in a saucepan and add Old Bay seasoning. Toss shrimp to coat and cook until pink. Pour leftover butter and Old Bay mixture into grits and mix. Serve hot with shrimp placed on top of grits.

Grits Recipe Courtesy of Sheri Castle